

FERRARI'S ITALIAN VILLA

NONNA'S FAMOUS WOOD BURNING OVEN FOCACCIA TO START

ANTIPASTI

ANTIPASTO DEL PADRONE 12

roasted and grilled vegetables - Italian cured and dried meats-assorted Italian cheese

ZUPPA DI POMODORO E FUNGHI 6

roasted tomato and portobello mushroom soup

ZUPPA PASTA FAGIOLI 6

cannellini bean - vegetables - macaroni

BOSCO 8

spring mix - pear - Gorgonzola - pine nut- port wine vinaigrette

CAESAR 6

romaine - Ferrari's Caesar dressing - ciabatta crunch

CAPRESE 10

buffalo mozzarella - tomato - basil - aged balsamic

WEDGE 8

romaine - creamy Gorgonzola - toasted hazelnut

PICCOLO CIOPPINO 12

shrimp - clams - mussels - calamari - spicy tomato sauce

FUNGHI AL FORNO 12

lump crabmeat - sun dried tomato - shallot- basil - dijon

CARPACCIO 12

*CAB aged filet mignon - caper - pine nut- sun dried tomato
onion - Parmigiano - Sardinian olive oil*

MOZZARELLA DEL SUD 10

fried mozzarella - pesto - tomato

FRITTO MISTO 12

flash fried Point Judith calamari & shrimp - banana pepper - dipping trio

PASTA E RISOTTO

LASAGNA CLASSICA 18

(MESSY LIKE MAMMA DOES)

CANNELLONI ALLA FIORENTINA 18

slow roasted veal - spinach - crepe - tomato cream - parmiggiano

RAVIOLI STEFANO 19

ricotta ravioli - sun dried tomato - mushroom - tomato cream

SPAGHETTI BOLOGNESE 18

filet mignon - veal - tomato - parmeggiano

ORECCHIETTE CON SALSICE E RAPINI 19

Italian fennel sausage - rapini - tomato - toasted garlic - EVOO

GNOCCHI DELLA MAMMA 19

potato dumpling - gorgonzola - cream - chives

SCAMPI ALLE FIAMME 22

linguine - jumbo shrimp - olive - sun dried tomato - pesto

(FINISHED TABLESIDE)

RISOTTO PRIMAVERA 18

arborio rice - fresh tomato - roasted mushroom - grilled asparagus - roasted pepper - zucchini

RISOTTO CON SALSICE E FUNGHI 19

arborio rice - Italian sausage - mushroom - cream - chives

PIATTI PRINCIPALI

SERVED WITH DAILY VEGETABLE AND POTATO

SALMONE BELLA DONNA 24
pan seared salmon - shrimp - vodka cream

VITELLO FERRARI'S 22
veal scalloppine- eggplant - mozzarella - tomato sauce

VITELLO MARSALA 23
veal scalloppine- mushroom - garlic- marsala wine

POLLO SICILIANA 21
sautéed chicken breast - eggplant - mozzarella - tomato sauce

POLLO VALDOSTANA 22
sautéed chicken breast - ham - mozzarella - mushroom cream

MEDAGLIONE DI FILETTO ALLE FIAMME 29
CAB aged filet mignon - tomato - olive - caper - garlic - oregano
(FINISHED TABLESIDE)

BISTECCA E PESCE

GRILLED AND ROASTED IN OUR WOOD BURNING OVEN

CHILEAN SEA BASS
-topped with jumbo lump crabmeat-
30

12OZ
C.A.B. N.Y. STRIP STEAK
36

AUSTRALIAN
RACK OF LAMB
-grilled with rosemary & garlic-
29

10OZ
C.A.B. FILET MIGNON
MP

BONE IN VEAL CHOP
-stuffed with prosciutto & mozzarella-
38

16OZ
C.A.B. RIBEYE
36

GRILLED SCOTTISH SALMON
-fresh Herbs and lemon-
24

SPINY ROCK LOBSTER TAIL
-simply roasted with olive oil, butter and chive-
mp